

DERWENT-ACC-NO: 1998-440151  
DERWENT-WEEK: 199838  
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TITLE: Wafer biscuits - with vegetarian savoury filling

INVENTOR: ZIEGLER, P

PATENT-ASSIGNEE: ZIEGLER P[ZIEGI]

PRIORITY-DATA: 1995HU-0001582 (June 1, 1995)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	
PAGES	MAIN-IPC		
HU 214188 A	April 28, 1998	N/A	009
A21D 013/08			

APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO
APPL-DATE		
HU 214188A	N/A	1995HU-0001582
June 1, 1995		

INT-CL\_(IPC): A21D013/08

ABSTRACTED-PUB-NO: HU 214188A

BASIC-ABSTRACT: Wafer biscuits are covered with a filling which is made of  
(%w/w) 5-55 hard cheese, 1-35 soft cheese, 1-35 yoghurt,  
5-25 butter,  
5-25 hardened vegetable fats, 5-25 wafer crumbs, 2-15  
powder milk,  
emulsifier, salt, spices and 2-10 dried vegetables. Lecithin is used as emulsifier.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS:

WAFER BISCUIT SAVOURY FILL

DERWENT-CLASS: D11 D13

CPI-CODES: D01-B02C; D03-H01;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1998-133866